

AMENDMENTS TO THE CLAIMS:

This listing of the pending claims will replace all prior versions and listings of claims in this application:

1-2. (Cancelled).

3. (Currently Amended) The method of claim 2 18 wherein said flexible pouch is comprised of a multi-layered film.

4. (Original) The method of claim 3 wherein said multi-layered film comprises:

at least one layer of polyethylene terephthalate;

at least one layer of nylon;

at least one layer of aluminum; and

at least one layer of cast polypropylene.

5. (Currently Amended) The method of claim 4 18 wherein said sealing step includes the use of a partial vacuum.

6. (Cancelled).

7. (Currently Amended) The method of claim 2 18 wherein said air to crabmeat ratio is about 20% by volume.

8-9. (Cancelled).

10. (Currently Amended) A packaged crabmeat product comprising:

a ~~packaging vessel~~ flexible pouch;

a volume of crabmeat placed into said ~~packaging vessel~~ flexible pouch; and

a volume of ambient air within said ~~packaging vessel~~ flexible pouch, said volume of ambient air providing air being adjusted to obtain an ambient air to crabmeat ratio within said

flexible pouch of about 13-20% by volume such that ~~undetectable~~ anaerobic bacterial growth is prevented, wherein said ~~packaging vessel~~ flexible pouch is sealed and pasteurized.

11. (Cancelled).

12. (Currently Amended) The packaged crabmeat product of claim ~~11~~ 10 wherein said flexible pouch is comprised of a multi-layered film.

13. (Original) The packaged crabmeat product of claim 12 wherein said multi-layered film comprises:

- at least one layer of polyethylene terephthalate;
- at least one layer of nylon;
- at least one layer of aluminum; and
- at least one layer of cast polypropylene.

14. (Cancelled).

15. (Currently Amended) The packaged crabmeat product of claim ~~11~~ 10 wherein said air to crabmeat ratio is about 20% by volume.

16-17. (Cancelled).

18. (Currently Amended) A method for packaging crabmeat comprising the steps of:

- providing a flexible pouch;
- placing a volume of crabmeat into said flexible pouch;
- placing a volume of ambient air into said flexible pouch;
- after said ambient air and said crabmeat have been placed into said flexible pouch, controlling said volume of ambient air placed into said ~~packaging vessel~~ flexible pouch to obtain an ambient air to crabmeat ratio within said flexible pouch of about 13-20% by volume such that ~~undetected~~ anaerobic bacterial growth within said flexible pouch is prevented;

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sealing said flexible pouch; and  
after said sealing step, pasteurizing said flexible pouch.